## WHAT IS CLAIMED IS:

1 1	l. A	process	for p	oreparii	ng a	potato	patty	comprising	g the s	steps	of:

- coating a potato patty in oil at an oil temperature between about 200
- degrees Fahrenheit and about 400 degrees Fahrenheit for a time between about 15
- 4 seconds and about 120 seconds;
- removing excess oil from a surface of the potato patty;
- heating the potato patty in an impingement oven at an oven
- temperature of between about 425 degrees Fahrenheit and about 500 degrees
- 8 Fahrenheit for a time between about 150 seconds and about 630 seconds; and
- 9 freezing the potato patty.
- 2. A process in accordance with Claim 1, wherein said step of heating
- 2 in an impingement oven is for between 210 seconds and 360 seconds.
- 3. A potato patty prepared by a process comprising the steps of:
- coating a potato patty in oil at an oil temperature between about 200
- degrees Fahrenheit and about 400 degrees Fahrenheit for a time between about 15
- 4 seconds and about 120 seconds;
- 5 removing excess oil from a surface of the potato patty;

6	heating the potato patty in an impingement oven at an oven
7	temperature of between about 425 degrees Fahrenheit and about 500 degrees
8	Fahrenheit for a time between about 150 seconds and about 630 seconds; and
9	freezing the potato patty.
1	4. A potato patty prepared by a process in accordance with Claim 3,
2	wherein said step of heating in an impingement oven is for between 210 seconds
3	and 360 seconds.
1	5. A system for preparing a potato patty comprising:
2	means for coating a potato patty in oil at an oil temperature between
3	about 200 degrees Fahrenheit and about 400 degrees Fahrenheit for a time
4	between about 15 seconds and about 120 seconds;
5	means for removing excess oil from a surface of the potato patty;
6	means for heating the potato patty in an impingement oven at an
7	oven temperature of between about 425 degrees Fahrenheit and about 500 degrees
8	Fahrenheit for a time between about 150 seconds and about 630 seconds; and
9	means for freezing the potato patty.
1	6. A system in accordance with Claim 5, wherein said step of heating

in an impingement oven is for between 210 seconds and 360 seconds.